

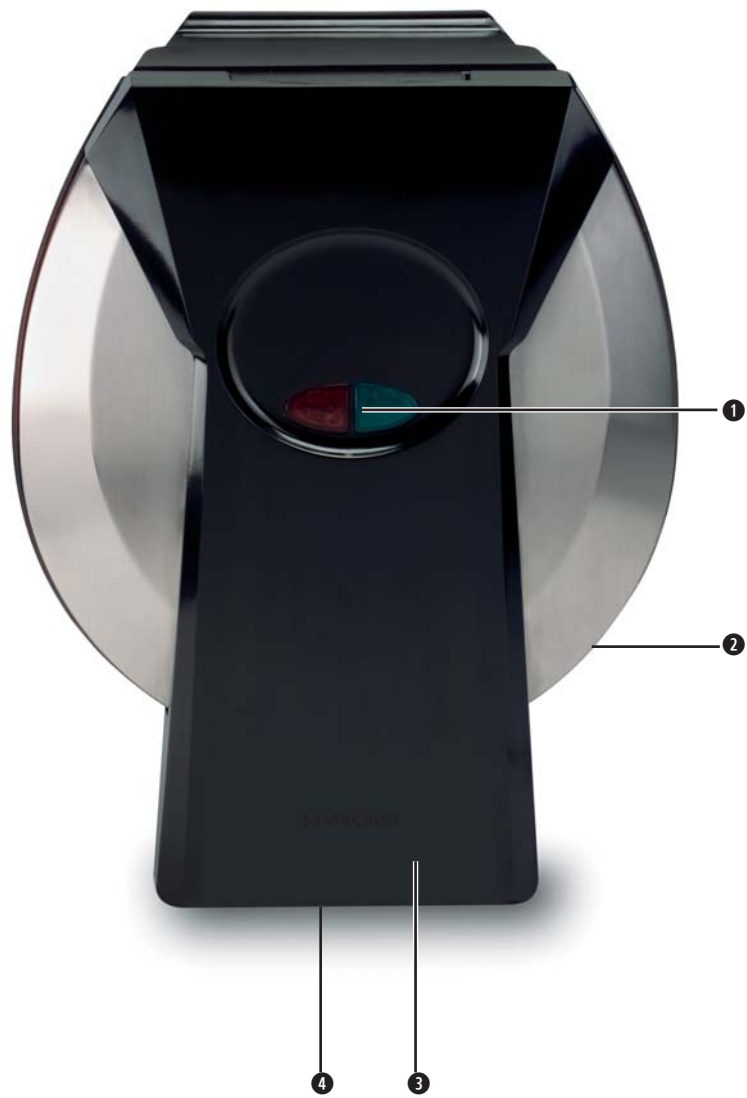


### Doughnut Maker SDM 800 A1



 **Doughnut Maker**  
 Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this booklet for future reference. Pass this booklet on to whoever might acquire the appliance at a future date.

# DOUGHNUT MAKER

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## Intended use

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This appliance is intended for baking donuts in a domestic environment. It is not intended for the preparation of other foods nor for commercial or industrial purposes.

## Technical data

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Voltage : 220-240 V/~50 Hz

Power consumption: 800 W

## Items supplied

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- Doughnut Maker
- Operating Instructions

## Appliance description

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- ① Operating light (red / green)
- ② Cable retainer
- ③ Hand grip
- ④ Locking device

## Safety information

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### **To avoid potentially fatal electric shocks:**

- Ensure that the appliance never comes into contact with water when the plug is inserted into a power socket, especially if it is being used in the kitchen and close to the sink.
- Ensure that the power cable never becomes wet or damp during operation. Lay the cable such that it does not get clamped or otherwise damaged.
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Always remove the plug from the power socket after use. Simply switching the appliance off is not sufficient, as it remains under power for as long as the plug is inserted into the power socket.



### **To avoid the risks of fire or injury:**

- Parts of the appliance will become hot during operation; you should hold the appliance only by the grip.
- Pastry can catch fire! Thus, DO NOT place the appliance under inflammable objects, especially curtains and drapes.
- Never let the appliance work without supervision.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used. Children should be supervised to ensure that they do not play with the appliance.
- Very hot steam clouds can escape when opening the lid. It is thus best to wear oven mitts when opening the appliance.
- This appliance is neither designed nor intended to be used with an external time switch or other separate remote control system.

## Preparing the donut maker

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Before taking the appliance into use check to ensure that the appliance, the plug and the power cable are in a serviceable condition and that all packaging materials have been removed.

First of all, clean the appliance as described in the chapter "Cleaning and Care".

Lightly grease the baking surfaces with butter, margarine or oil that is suitable for baking.

Heat the appliance up with the lid closed:

1. Insert the plug into the power socket.
2. The red operating lamp ❶ glows for as long as the plug is in the power socket. The green operating lamp ❷ glows as soon as the appliance has reached the adjusted temperature.

### **Important!:**

Take hold of the appliance only at the hand grip ❸. The other appliance parts will be very hot.  
Risk of Burns!

- Remove the power plug and, with the lid open, allow the appliance to cool down .

Clean the appliance again as described in the chapter "Cleaning and Care". The Donut Maker is now ready for use.

## Baking donuts

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When you have prepared a dough for the Donut Maker, one such as those in the recipes given in this booklet:

1. Heat the appliance with the lid closed. Insert the plug into a power socket.
2. As soon as the green operating lamp ❷ glows, the appliance is sufficiently warmed up!

### **Note:**

It can happen that, during the baking process, the green operating lamp goes out briefly and then lights up again. This means that the adjusted temperature had fallen, the appliance then automatically heats itself back up to the required temperature.

### **Important!:**

Take hold of the appliance only at the hand grip ❸. The other appliance parts will be very hot.  
Risk of Burns!

3. Open the Donut Maker.
4. Grease the hot baking surfaces lightly with butter, margarine or an oil that is suitable for baking.
5. Place into each of the donut moulds in the lower baking surface enough dough to fill the mould (about 1 teaspoon). Ensure that the dough does not run over the edge of the donut moulds.  
Now close the lid.

### **Note:**

Alternatively, you can fill a pastry bag with the pastry and squirt it into the donut moulds.

### **Note:**

If you put too much pastry into the donut moulds it is possible that, during the baking process, the closure of the lid could pop open and the baking surfaces are pressed apart. In this case, use less pastry for the next baking process.

6. After no less than 2 minutes you can open the lid to check the baking result. Opening the lid earlier will only tear the donuts. To ones own taste, the donuts are ready after ca. 2 - 3 minutes.

### **Note:**

When removing the donuts ensure that you do not damage the coating of the baking surfaces. If you do, it will become harder to separate the donuts from the surfaces.

7. After baking the last donut remove the plug from the power socket and allow the appliance to cool with the lid open.


## Cleaning and care

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### **Important!:**

Never open the housing of the appliance. There are no operating elements inside. When the housing is open, there is the risk of receiving a fatal electrical shock. Before cleaning the appliance, ....

- Remove the plug from the power socket and allow the device to cool down completely.

 Under no circumstances may the components of the appliance be submerged in water or other liquids! There would be the risk of a fatal electric shock upon the next use of the appliance should moisture be present in the voltage conducting elements .

- First of all, clean the baking surfaces with a dry paper towel to soak up the grease residue.
- Then clean all surfaces and the power cable with a lightly moistened cloth. Always dry the appliance well before using it again.
- Do not use detergents or solvents. They could not only damage the appliance, they can also leave traces that would be baked into the next donuts.


### **In the case of stubborn residues:**

- NEVER make use of hard objects. These could damage the coatings of the baking surfaces.
- It is better to lay a wet wash cloth on the encrusted residues in order to soften them.

## Storage

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Allow the appliance to cool off completely before putting it into storage.

Wind the power cable around the cable retainer  on the bottom of the appliance.

Store the appliance in a dry location.

## Recipes

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### Basic recipe

This recipe is enough for about 50 donuts.

260 g Flour

130 g Sugar

1 pkt Vanilla sugar

150 ml Milk

100 ml Cream

3 Eggs

3 tbsp Corn oil

1 pkt Baking powder

(30g Powder sugar)

Stir the flour, sugar, vanilla sugar, milk, cream, eggs, oil and baking powder into a smooth pastry.

Prepare the Donut Maker as described in the instructions. Bake the Donuts as described in the instructions. When the donuts are baked, remove them from the Donut Maker and dust them with powdered sugar.

Alternatively, you can also coat the donuts with chocolate icing.

### Diet Donut

6 Tbsp Cane sugar

1 Pinch of Nutmeg

1 Pinch of Cinnamon

175 g Flour, dark

1 Pkt. Baking powder

8 Tbsp Oil (Sunflower seed oil)

8 Tbsp Yoghurt (drinking yoghurt)

Mix the cane sugar, nutmeg, cinnamon, flour and baking powder in a bowl then slowly add the oil and yoghurt. To ensure that it will be a smooth dough, stir it constantly. Prepare the Donut Maker as described in the handbook. Bake the donuts as described in the handbook.

## Disposal

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**Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.**

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

## Warranty and Service

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The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

## Importer

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